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AVAILABLE FROM	National Food Service Management Institute, University of Mississippi, P.O. Drawer 188, University, MS 38677; Tel: 800-321-3054 (Toll Free); Fax: 800-321-3061 (Toll Free); e-mail: fnsmi@olemiss.edu; 60-minute VHS video and printed materials (order #TT031297), $20 plus $5.50 shipping and handling.
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ABSTRACT

A satellite seminar on large-scale food production equipment discusses ways child nutrition personnel can maximize use of existing equipment, considers research related to use of existing equipment, explains plan reviews for equipment selection and purchase, and explores new equipment options. Examples illustrate use of planning or modernizing food preparation workstations that increase efficiency and enhance quality control, sanitation, and safety. Features desired in new equipment are discussed, such as being easy to clean, safe to use, modular, and versatile. A menu sample is used to illustrate which equipment is best to use in its preparation followed by a discussion on how to get employees to use the best equipment for the job. Use maximization is detailed with the following equipment: the tilting skillet; attachments for mixers; and the convection steamer. The equipment preventive maintenance program and ideas for enhancing the serving line and dining area are also discussed. Areas to consider when planning to replace equipment are examined, along with examples of equipment benefit information on specific types of equipment to aid in purchasing decision making. Use of microwave ovens and computers in food service conclude the videotape. (GR)

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